

Liege Waffle Maker

VH-LWI-01 / VH-LWI-02

Brussels Waffle Maker

VH-BWI-01 / VH-BWI-02

Waffle on a stick Maker

VH-WSI-01 / VH-WSI-02



USER GUIDE

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VH Professional Waffle Iron User Manual

Series : VH-LWI01 / VH-LWI02
 VH-WSI01 / VH-WSI02
 VH-BWI01 / VH-BWI02

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SAFETY NOTICE

When using this electrical appliance, basic safety precautions should always be followed, including the following:

Read all instructions before using.

- Do not touch hot surfaces; use handles only.
- To protect against a risk of electric shock, do not immerse cord, plug or any other part of this waffle iron in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the authorized service facility for examination, repair or electrical or mechanical adjustment ; or call the following number : North America : +1.416.848.6307 ; rest of the world : +32.13.480.501
- The use of attachments not recommended by the appliance manufacturer may cause injuries.
- Do not allow cord to touch hot surfaces or hang over the edge of a table or counter.
- Let the waffle iron cool completely before moving it on or off the counter, before cleaning or storage.

- Do not place on a hot gas or electric burner, in a heated oven or microwave.
- When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
- Use extreme caution when moving an appliance containing hot liquids, dough or batter.
- To use, plug cord into an electrical outlet. To disconnect, grasp plug and remove from the outlet. Never yank or twist the cord to unplug.
- Do not operate in the presence of explosive and/or flammable fumes.
- Do not use the waffle iron for other than the intended use. Use for anything other than intended will void all warranty.

Operating the waffle iron and another appliance at the same time from the same electrical circuit could cause an electrical overload, which could blow the fuse or trip the circuit breaker.

Plug

This appliance has an EU type E/F plug – with a hole for the socket's male grounding pin.

To reduce the risk of electric shock, this plug will fit into a type E socket only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Export models come without plug.

Electrical cord

The power-supply cord of this appliance was selected according to the most stringent safety recommendations. If an extension cord is needed, use a safety approved extension cord rated no less than 16-amperes. When using an extension cord, do not let it drape over

the working area or dangle where someone could accidentally trip over it. Handle the cord carefully for longer life; avoid jerking or straining it at outlet and appliance connections.

Delivery and unpacking

Any damage noticed at delivery must be noted on the delivery receipt.

Possible damages due to transportation are to be mentioned to the carrier by registered delivery letter with acknowledgement of receipt within 24 hours after delivery.

Tampering

To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user serviceable parts inside. Repair should be done only by the authorized service personnel.

Warranty

VH warrants this product against any defects that are due to faulty material or workmanship for a one-year period after the original date of customer purchase. This warranty does not include damage to the product resulting from accident, misuse, acts of God or repairs performed by unauthorized personnel. In the unlikely event that the product becomes defective within the warranty period or if you have any questions regarding the warranty or service, call :

North America +1.416.848.6307
Rest of the World +32.13.480.501

SAVE THESE INSTRUCTIONS

CONTROL PANEL OVERVIEW

Front VH-LWI-01 / VH-BWI-01 / VH-WSI-01



1. ON/OFF bipolar master switch with integrated pilot light.
2. Set temperature reference marker.
3. Thermostat control dial, adjustable between 0 to 300C°.
4. Red pilot light, lights up as the thermostat heats up.
5. Green pilot light, light up when the appliance is switched on.

Front VH-LWI-02 / VH-BWI-02 / VH-WSI-02



1. ON/OFF bipolar master switch with integrated pilot light.
2. Set temperature reference marker.
3. Thermostat control dial, adjustable between 0 to 300C°.
4. Red pilot light, lights up as the thermostat heats up
5. Green pilot light, light up when the appliance is switched on.
6. Digital multifunctional display.
7. Digital display control buttons.

EXTRA FEATURES

Only available on semi-digital models, VH-LWI-02, VH-BWI-02 , VH-WSI-02



SETTING THE BAKING TIMER

- Press and hold the “T” button to enter the time set.
- Wait until the digital display starts to flash (approximately 2 seconds).
- Set the timer by pressing the “+” or “-“ buttons, respectively adding or subtracting individual seconds.
- Press and hold the “+” or “-“ to scroll to fast forward or fast rewind the time setting respectively.
- Release the “T” button when ready.

BAKING CYCLE

- Press “**RUN**” to start the baking cycle.
- The digital display will count down the remaining baking time.
- Press “**RUN**” again if you want to cut short the set baking time.
- The end of the set baking time is marked by a short audible tone.

Visit our support website to find these and other tips on your waffle maker.

www.BelgianWaffleIronStore.com/support

SETTINGS MENU

- Press and hold both the “+” and the “-” button simultaneously for about 2 seconds until “**SET**” appears in the digital display.
- Press “+” or “-” to scroll through the settings menu marked as follows :
 - **biP.** : Sets the number of beeps for the audible tone. (max15 beeps)
 - **P.tot** : Displays the total number of baking cycles since waffle iron construction. (can not be reset)
 - **H.tot** : Displays the total hours in use since waffle iron construction.
 - **nb.Pc** : Displays the total number of baking cycles since the last reset.
To reset, press and hold “T” until “Clr” appears on the display.
 - **nb.Hr** : Displays the total hours in use since the last reset.
To reset, press and hold “T” until “Clr” appears on the display.
 - **dEG.** : Switch between Celsius and Fahrenheit.
 - **CodE** : Allows for a 4-digit security code to be entered, preventing the iron from being used by unauthorized persons. Is set to “OFF” when no security code is required.
- Press “**RUN**” to enter the selected setting.
- Set the value using the “+” or “-” buttons as required.
- Hold the “+” or “-” buttons to fast forward or fast rewind.
- Press “**T**” to confirm the setting and exit the menu.

WAFFLE IRON INITIALIZATION

Before using for the first time, the baking surfaces should be cleaned with a moist cloth.

Do not immerse unit in water.

Following first time actions should also be followed to insure proper operation.

These will not be necessary on subsequent occasions.

Please note that the waffle initialization process should be done in well ventilated area.

1. Plug cord into a dedicated electrical outlet and turn on. The green power on light illuminates.
2. Completely open the waffle iron and set the thermostat to 300°C (or position 10)
3. Allow to heat up completely for approximately 30 minutes.
4. Turn the thermostat down to 250°C and allow for the temperature to drop for approximately 5 minutes.
5. Carefully apply a thin coat of baking release agent on the baking grids. Do not leave excess oil clustered in the baking grids ; if necessary, spread out using a dry culinary brush.
6. Keep the iron on 250°C and leave this first coat of baking release agent to bake for 10 minutes.
7. Apply a second thin coat of baking release agent in the same way as in point 5.
8. Keep the iron on 250°C and leave this second coat of baking release agent to bake for another 10 minutes.
9. Your waffle iron is now ready for use.

Info: a slight release of sealing agent at the side of the baking grid may be noticed during the waffle iron initialization, this is a normal process.

BAKING INSTRUCTIONS

DO NOT EAT THE FIRST SET OF WAFFLES IF YOU COMMENCE BAKING IMMEDIATELY AFTER INITIALIZATION.

1. Plug cord into a dedicated electrical outlet and turn on. The green power on light illuminates.
2. Completely open the waffle iron and set the thermostat to 200°C.
3. Wait for approx. 10 min allowing the waffle iron to reach the set temperature.
4. Prior to baking the first waffle, grease the baking grids with a suitable baking release agent.
5. Using a ladle or pouring jug, fill both baking grids on one side of the waffle iron with batter until the grid is full. (grid blocks should be slightly covered with batter).
6. Quickly close the waffle iron and turn it over onto its other side, firmly holding both handles during the turn process.
7. Leave to bake for 3-4 minutes depending on the batter used.
8. Carefully open the waffle iron and remove the baked waffles using a waffle fork.
9. Place the waffles on a grid and allow them to cool down for 2 minutes, giving them a crisp finish.
10. Enjoy !

NOTE:

The red indicator light may cycle on and off during baking as the thermostat maintains the unit at the set temperature.

Care must be taken to ensure that fingers do not come into contact with the baking grids.

HELPFUL TIPS

- Once the iron is at baking temperature; **ONLY** close the iron during the baking process.
- **ALWAYS** grease the waffle iron at the start of the first baking cycle of the day, not necessary for the subsequent baking cycles when used continuously.
- If the waffles stick during the baking cycle, the waffle iron is too hot for the batter used. Slightly reduce the temperature setting on the thermostat.
- If the waffles are still difficult to remove from the iron, use a mixture of egg yolk and 100gr of butter to additionally grease the baking grids.
- Slightly re-grease the waffle iron if the iron remains heated for a long time without use.
- A slight temperature offset might be noticeable between the manual temperature setting and the more precise digital temperature reading. This is normal and allows for exact temperature management.
- Allow yourself ample time to get used to the waffle iron, experiment with dough and mixes adjusting your temperature setting and timing to bake your perfect waffle.



Waffle on a stick maker , VH-WSI-01 or VH-WSI-02

MAINTENANCE & CLEANING

The outer frame and base:

Before cleaning your appliance, unplug it and let the iron cool down.
Clean the frame with a sponge dipped in warm water and liquid detergent.
Stubborn marks may be removed with a fit-to-purpose product.
Never use abrasive products or metallic brushes.
Never immerse the appliance in water or hold it under running water.

The drip trays:

These are in stainless steel and can be removed.
May be put into a dishwasher or hand-washed.

The baking grids:

After use, simply wipe the iron and baking grids with a moist cloth; do not wash them.

NEVER abruptly cool a heated iron ; this will result in permanent unwarranted damage.

With time a film will form over the grids due to the repetitive baking process and grease cycles. This film might cause for a flaky appearance of the baking grids and can easily be removed using a metallic brush.
No harm can be done to the cast iron baking grids by metallic brushes.
Once the film is removed, redo all steps as described in the waffle iron initialization process on page 3.

We advise you to periodically remove this film, preventing the baking grids from becoming laden with grease.

Visit our support website to find these and other tips on your waffle maker.

www.BelgianWaffleIronStore.com/support

RECIPE

Brussels waffles

1. Weigh 500gr of wheat flour in a bowl.
2. Add 8gr of baking powder using a sieve.
3. Mix manually by means of an eggbeater.
4. Pour 800ml of lukewarm milk and 200ml of lukewarm water (still or fizzy) in a beaker.
5. Weigh 200gr of margarine and 40gr of coconut grease (or 240gr of margarine if you don't have any coconut grease) and slowly melt it in a small pot.
6. Combine the milk-water mix in a bowl with the wheat flour/baking powder mix, stirring well until all lumps are dissolved.
7. Take 6 eggs and separate the egg yolks from the egg white. Add the egg yolks to the dough mixture and keep the egg white in a separate bowl.
8. Using an eggbeater, pour the melted margarine/coconut grease into the dough mixture stirring well.
9. Beat the egg whites thoroughly until stiff and fluffy.
10. Gently scoop the fluffy egg white in the dough mixture and mingle.
11. Leave the dough for max 1 hour to rise.
12. Using a ladle, pour some dough into one side of the waffle grids ; close and flip the waffle grid.
13. Bake for about 2min 30sec at 200°C.

Experiment with the temp setting of the waffle iron to obtain your preferred waffle texture.



Brussels Waffle , VH-BWI-01 or VH-BWI-02

RECIPE

Sugar waffles

Ingredients :

Flour	1kg
Milk	500ml
Sugar	150gr
Yeast	50/60gr
Eggs	4



Mix the ingredients, cover the bowl with a tea-towel and allow the mixture to rest for 2-3 hours at room temperature.

When rested, add the following ingredients :

Lard	100gr
Butter	500gr

Allow the mixture to rest again for 2 hours.

Add 450gr of pearl sugar and divide the mixture into dough-balls.

Leave the dough-balls to rest for a couple of hours at room temperature prior to baking them.



Liege waffle or Pearl sugar waffle , VH-LWI-01 or VH-LWI-02

VH Commercial Waffle makers

Sales office: Industrierrein 1 8B , 3290 Diest, Belgium

Websites

[www. Belgian Waffle Iron Store .com](http://www.BelgianWaffleIronStore.com)

[www. Wafelijzer Winkel .be](http://www.WafelijzerWinkel.be)

Email: info @ Belgian Waffle Iron Store .com

Phone: +32.13.480.501

International numbers that connect to our head office

Canada: +1.416.848.6307

We also carry following authentic Belgian products

- Frozen Liege waffle dough -

- Brussels waffle mix -

- Pearl sugar waffle mix -

- Waffles on a stick mix -



Sales is exclusively done via our websites
VH commercial waffle makers are custom made for
V&H Corporation cvoa in Luxembourg.

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[www. Belgian Waffle Iron Store .com](http://www.BelgianWaffleIronStore.com)

[www. Wafelijzer Winkel .be](http://www.WafelijzerWinkel.be)

[www. Belgian Waffle Mix Store.com](http://www.BelgianWaffleMixStore.com)

